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### Economic Commission for Europe

#### Steering Committee on Trade Capacity and Standards

#### Working Party on Agricultural Quality Standards

##### Specialized Section on Standardization of Meat

##### Twenty-seventh session

Geneva, 2-4 July 2018

Item 4 (a) of the provisional agenda

##### Revision of standards

### Goose meat<sup>\*</sup>

#### Submitted by the secretariat

The following draft contains proposals from the September 2017 Rapporteurs meeting (Rapporteur: China) as well as by the delegation from Serbia. The reference document is indicated on page 2. Delegations are invited to review and submit their comments in view of a possible adoption of a revised goose meat standard.

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<sup>\*</sup> Submitted on the above date to allow for consultation with delegations.



## Reference document

[http://www.unece.org/fileadmin/DAM/trade/agr/standard/meat/e/GooseMeatCarcasesParts\\_2011E.pdf](http://www.unece.org/fileadmin/DAM/trade/agr/standard/meat/e/GooseMeatCarcasesParts_2011E.pdf)

## Proposals

Section 3.4 (page 10) Refrigeration:

Proposal to change the temperatures and use the same as in the Standard for Duck meat: i.e. lowest temperature changed from -1.5° C to -2.0° C

''Individually (quick)'', individually does not necessarily mean quick. The time to reach -18°C must be defined (same comment is for standard for duck meat).

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
1	Chilled	Internal product temperature (muscle) maintained at not less than -2.0° C or more than + 4.0° C at all times following the post-slaughter chilling process
2	Chilled, with ice added	Internal product temperature (muscle) maintained at not less than -2.0° C or more than +4.0° C at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice)
3	Chilled, with dry ice (CO2) added <sup>a</sup>	Internal product temperature (muscle) maintained at not less than -2.0° C or more than + 4.0° C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO2)
4	Lightly frozen <sup>b</sup>	Internal product temperature (muscle) maintained at not less than -12.0° C or more than -2.0° C at all times after freezing
6	Deep frozen	Internal product temperature (muscle) maintained at -18° C or less at all times after freezing
7	Individually (quick) deep frozen, without ice glazing	Product is individually frozen before packing and maintained at an internal temperature (muscle) -18° C or less at all times after freezing
8	Individually (quick) deep frozen, with ice glazing	Product is individually frozen before packing and maintained at an internal temperature (muscle) -18° C or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label

Section 3.3.3 (page 9)

Proposal to show pictures from the goose meat standard as the current photos are not included in other parts of the standard

## Section 3.5.3 (page 12)

“High quality” and “Superior quality” are the same except for “special conditions”. What “special conditions” are meant?

<i>Production system code (data field 6)</i>	<i>Category<sup>a</sup></i>	<i>Description</i>
4	High quality	Geese are raised with grass and feeds that do not contain pesticides, growth promoters and products derived from genetically modified organisms.
5	Superior quality	Geese are raised under special conditions and feeding regime, with grass and feeds that do not contain pesticides, growth promoters and products derived from genetically modified organisms.

## Section 3.5.6 Chilling system (page 14)

“additives”, additives are very important, as feeding systems (FM, IAO, GP, GMO). Where is a list of used additives? (Same comment is for standard for duck meat.)

<i>Chilling system code (data field 9)</i>	<i>Category</i>	<i>Description</i>
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbial agents
4	Air chilled (additives)	Product chilled by cold air containing anti-microbial agents
6	Air-spray chilled (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbial agents

## Section 3.5.7 (page 15) Table

Proposal to change the heading “Treatment” to “Anti-microbial treatment”

## Section 3.7.1 Mandatory information (page 16)

Proposal to change “Storage conditions: e.g. “Store at or below XX ° C”” to “Storage conditions: e.g. “Store between XX ° C and XX ° C or below XX ° C””, according to 3.4

Proposal to insert “Best Before” (same comment is for standard for duck meat)

## Section 3.9.2 Primary packaging (pages 18-19)

Comment: In “modified atmosphere”, the gas composition is very important, for the feeding systems (FM, IAO, GP, GMO). However, the composition of the gas used is not described outlined? (comment had also been made during the revision of the standard for duck meat.)

<i>Primary packaging code (data field P2)</i>	<i>Category</i>	<i>Description</i>
04	Plastic bag, with modified atmosphere	A plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality.
07	Tray pack, with modified atmosphere	A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality.

#### Section 4.2 Example (page 23)

Code 0101 is “Whole goose, without giblets, with head and feet”

Proposal to insert example for data fields P1-P6, as for data fields 1-14

#### Section 5.1 Multilingual index of products, Item 2101 (page 27)

Proposal to change “Abdominal (leaffat)” to “Abdominal fat (leaffat)”

#### Dorsal view (page 28)

Comment: The current photos appears to be a better picture to show the femur bone and the tibia bone Section 5.3 Goose meat parts, Code 0105 (page 29)

Comment : The reference to oil glands is missing here.

#### 0105 WHOLE GOOSE WITH GIBLETS

Proposal to amend to read : A “whole goose with giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present. The gizzard, heart, liver and neck with or without skin (giblet pack) are included as separated parts.

#### Code 0106 (page 30)

Proposal to insert a reference to oil glands

#### 0106 WHOLE GOOSE WITHOUT GIBLETS

A “whole goose without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The neck, feet, gizzard, heart and liver are removed, and the oil gland and tail may or may not be present

#### Code 0504 (page 33)

Proposal to insert the word “segment” to make consistent reference to wing

#### 0504 FRONT QUARTER WITHOUT BACK WITH FIRST SEGMENT WING

#### Code 0304 (page 31)

Proposal to insert the description of tenderloin (*M. pectoralis minor*), as this is the first use of “tenderloin” in the descriptions.

A “front half without back” is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The front half without back consists of the entire breast with ribs, tenderloins (*M. pectoralis minor*) and whole wings.

For codes 0501, 0502 (page 32); 0503, 0601 (word ribs), 0603 (page 33); 0604 (page 34); 2401, 2402, 2403, 2404 (page 42)

Comment: Data field 3a (using the following indicators: 1 – Bone-in; 2 – Partially boneless; 3 – Boneless) describes presence of bones in parts, so the word “bones” should not be used in the description. Most of presented parts are with bones.

Code 0504 (page 33)

Proposal to change “...without back (0305)...” to “...without back with first (segment) wing (0305)...”

Code 0505 (page 33)

Proposal to change “...without back (0306)...” to “...without back and wings (0306)...”

Codes 0601 and 0602 (page 33)

Comment: Data field 3b (using the following indicators: 1 – Skin-on; 2 – Skinless) describes presence of skin, so word “skin” should not be used in the description. Most of presented parts are with skin.

Example: Codes 0601 and 0602 is the same part, difference is in skin, but this difference could be seen in data field 3b

Same is true for Codes 0603, 0604 (pages 33-34); 0801, 0802 (page 35); 1001, 1002 (page 35); 1201, 1202; 1203, 1204; 1301, 1302 (page 38); 1401, 1501; 1602, 1603, 1604 (page 40)

Code 0606 (page 34)

Proposal to insert *M. pectoralis minor*

A “tenderloin with tendon tip on” is produced by separating the inner pectoralis muscle (*M. pectoralis minor*) from the breast and the sternum. The product consists of a single intact muscle with embedded tendon.

Code 0609 (page 35)

Comment: Reference to abdominal fat is currently missing

Code 0701 (page 35)

Proposal to change “back quarter” to “back quarter with tail”

A “back quarter with tail” is produced by cutting a back half (0401) into two approximately equal portions along the center of the backbone.

Code 0902 (page 36)

Proposal to delete “bone-in”, two times; change “...a back quarter (0701)...” to “...a back quarter with tail (0701)...”.

A “thigh with back portion” is produced by cutting a back quarter with tail (0701) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present

Codes 1104-1106 (page 37)

Proposal to insert: drummette, flat and tip in all codes in the same way

Code 1301 (page 38)

Comment: This part is produced from whole goose without giblets, with head (0102)...Therefore, it is proposed to include a definition as for Codes 1303 and 1304

Code 1303 (page 39)

Proposal to change “Head with neck” to “Head with whole neck”, two times

Proposal to change “...whole goose with head (0102)...” to “...whole goose without giblets, with head (0102)...”

Proposal to change “...whole goose without neck (0106)...” to “...whole goose without giblets (0106)...”

Code 1304 (page 39)

Proposal to change “...whole goose with head (0102)...” to “...whole goose without giblets, with head (0102)...”; Change “(0105)” to “(0104)”

Codes 2301-2303 (page 42)

Proposal to insert codes for all parts in these products (and clarify which code is correct for breast, drumsticks, thighs and wings, necks, gizzards, livers, and hearts)

Example: 2303 4-PRODUCT COMBINATIONS (4-PRODUCT COMBO)

A “four-product combination” consists of four goose parts (e.g. breast (0601), drumsticks (1001), thighs (0901), and wings (1101)) or products (e.g. necks (1401), gizzards (1701), livers (1801), and hearts (1901)) that are packaged together or packed in the same package or shipping container.

Codes 2401-2404 (page 43)

Comment: Is this with skin or without skin?

Codes 2402-2404 (page 43)

Proposal to delete “from carcasses and parts”. Breast trimmings are from breasts, thigh trimmings from thighs, drumstick trimmings from drumsticks.

Codes 2407 BLOOD, UNPROCESSED (page 44)

Sarcoplasm is the cytoplasm of a myocyte (muscle fiber); Blood plasma is a straw coloured liquid component of blood that normally holds the blood cells in whole blood in suspension

Proposal to change “sarcoplasm” to “blood plasma”

The “unprocessed blood” is produced by removing blood from the live goose during bleeding. The unprocessed goose blood consists of the blood cells, blood plasma, and other contents. The blood may or may not be coagulated